

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings of claims in the application.

Listing of Claims:

1. (Original) A process for preparing edible testa-on cashews comprising:
 - (a) exposing shelled testa-on cashews to a solvent;
 - (b) removing inedible chemicals from said testa-on cashews; and
 - (c) drying said testa-on cashews;wherein said chemicals removed are concentrated in the testa of said cashews.
2. (Original) The process of claim 1, further comprising the step of rinsing said testa-on cashews.
3. (Original) The process of claim 1, further comprising the step of flavor infusing said testa-on cashews, wherein said step of flavor infusing includes at least one of salting, sweetening, sugaring, and spicing.
4. (Original) The process of claim 3, wherein said step of exposing shelled testa-on cashews to a solvent and said step of flavor infusing said testa-on cashews occur simultaneously.
5. (Original) The process of claim 1, further comprising the step of roasting said testa-on cashews.
6. (Original) The process of claim 1, further comprising the step of dry roasting said testa-on cashews.
7. (Original) The process of claim 1, further comprising the step of oil roasting said testa-on cashews.
8. (Original) The process of claim 1, further comprising the step of coating said testa-on cashews with an additional material.

9. (Original) The process of claim 1, further comprising the step of removing said testa from said testa-on cashews after said step of drying said testa-on cashews.
10. (Original) The process of claim 1, wherein said chemicals include polyphenols.
11. (Original) The process of claim 1, wherein said chemicals include tannins.
12. (Original) The process of claim 1, wherein said solvent is at room temperature.
13. (Original) The process of claim 1, wherein said solvent is at an elevated temperature.
14. (Original) The process of claim 1, wherein said step of exposing shelled cashews to a solvent includes soaking said cashews in a solvent.
15. (Original) The process of claim 1, wherein said step of exposing shelled cashews to a solvent includes flowing said solvent over said cashews.
16. (Original) The process of claim 1, wherein said step of drying includes drying said testa-on cashews at an elevated temperature.
17. (Original) The process of claim 1, wherein said step of drying includes drying said testa-on cashews at 70° C for 4 hours.
18. (Original) The process of claim 1, wherein said step of drying includes drying said testa-on cashews to a moisture content of less than five percent.
19. (Original) The process of claim 1, wherein said solvent includes at least one of water, salt water, sugar water, acetone, aqueous acetone, spiced water, flavored water, honey water and aqueous solutions.
20. (Original) The process of claim 1, wherein said step of exposing shelled testa-on cashews to a solvent comprises exposure for at least ten minutes in an at least 5% salt solution.
21. (Original) The process of claim 1, wherein said step of exposing shelled testa-on cashews to a solvent comprises exposure for at least thirty minutes in an at least 15% salt solution.

22. (Original) The process of claim 1, wherein said step of exposing shelled testa-on cashews to a solvent comprises exposure for at least forty-five minutes in an at least 25% salt solution.

23. (Original) The process of claim 4, wherein said solvent is one of water, salt water, sugar water, spiced water and flavored water.

24. (Original) The process of claim 8, wherein said material is at least one of sugar, powdered sugar, salt, spices, colorings, chocolate, fudge, candy, yogurt, honey, flour, and cinnamon.

25. (Original) The process of claim 5, wherein said step of dry roasting said testa-on cashews includes dry roasting at 105° C for 80 minutes.

26. (Currently Amended) A testa-on cashew product having a reduced tannin content, the testa-on cashew made from a process comprising the steps of:

- (a) exposing shelled testa-on cashews to a solvent;
- (b) removing inedible chemicals from said testa-on cashews; and
- (c) drying said testa-on cashews;

wherein said chemicals removed are concentrated in the testa of said cashews; and

wherein said process removes more than approximately 10% of said chemicals from said testa of said cashew.

27. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew is roasted.

28. (Original) The testa-on cashew product of claim 27, wherein said testa-on cashew product is dry-roasted.

29. (Original) The testa-on cashew product of claim 27, wherein said testa-on cashew product is oil-fried.

30. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is salt infused.

31. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is sugar infused.
32. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is flavor infused.
33. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is coated with at least one additional material.
34. (Original) The testa-on cashew product of claim 33, wherein said additional material is at least one of sugar, powdered sugar, salt, spices, colorings, chocolate, fudge, candy, yogurt, honey, flour, and cinnamon.
35. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew is sold for use as a snack food.
36. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is sold for use as an ingredient.
37. (Canceled)
38. (Original) The testa-on cashew product of claim 26, wherein said testa-on cashew product is consumed after the testa has been removed.
39. (Currently Amended) A testa-on cashew product with the testa having an inedible chemical content below approximately 10%.
40. (Currently Amended) A testa-on cashew product with the testa having a tannin content below approximately 10%.
41. (Currently Amended) A testa-on cashew product with the testa having a polyphenol content below approximately 10%.